

WASHINGTON CRITIC  
WASHINGTON, SEPTEMBER 6, 1887.

**THE BOHEMIAN'S LAST WILL.**  
Received this night die without regret, By death polices my son's boy; I think that I can well my time employ Before I perish in my discontent, By scribbling down my will and testament. Therefore, I sound and save of mind, die away.

That Monte Cristo like, I give away All that to-night I lawfully possess, And that very little, I confess.

When I, serene and beautiful, lie dead Upon my pillowless old feather bed, Let no one ever carelessly assert The right to touch the lace upon my shawl! This is death to the dead.

Who told me that from Flanies it did come,

Purchased in Mehlis, very rare and old;

When I, who never have been sold, Know well no bought it in this happy

Far down the bowery and at second-hand!

My costly wardrobe, linen, shoes and hat, Han Bremen, sofa, and oriental cravat, I hereby give, although it draws my tears, To be sold off by soiled auctioneer;

And if the lot brings in a dollar bill, (This is my testament and codicil)

Let it be given, firmly I assure,

Unto the hungry bodies of suffering poor.

This document, arranged with legal skill, Is as valid as my testament, and stands, To have its power in the table-stands;

I touch it with my white and ringless hands;

Although they shake I feel that I am bold,

And death for me no pain or shame can bring.

But that I such fortitude have shown,

This fearful suicide will put upon,

And, as my room seems very dark and drear,

I think I'll toddle out and take a bear!

—Town Topics.

## TOPICS OF THE DAY.

Says Macfarland in the Philadelphia *Record*: "Oak View, like most other places, looks best at night. In the daytime it looks new. It stands on top of a little hill, and the trees around it are few and young, so that it seems a trifle bare. But at night it seems clothed by the clouds or the moonlight, and, small as it is, looks impressive as you drive in a long curve westward and then eastward up a gravel road leading up from the always open gates to the little porte cochere at the western end of the broad, dark porch. In the warmer weather the President and his family would be sitting in big red rockers looking out across the oaks on the opposite side of the road which give the place its name. These cool nights, however, the President may be found in his little library just back of the little parlor on the right of the entrance, hard at work at a very plain little desk lighted by a big student's lamp and covered with books, papers, and maps. The President wears his leather chair, slumped with tortoise shell and goes methodically through the papers before him. Mrs. Cleveland and Mrs. Folsom will be sitting in the little parlor, which is practically part of the same room, since the sliding doors are open between. It is a very simple and therefore a very pleasing scene."

Says a London correspondent of the Philadelphia *Press*: "One meets constantly in European, and more often in London, society Miss Mary Curtis Lee, daughter of General Robert E. Lee. She is a genuine favorite. Having been literally all over the world, and, in fact, many places where she is a woman of letters, she is a most charming acquisition to any circle. Miss Lee fairly worships the memory of her father, and refers with pride to her kinswoman, the wife of Washington.

The grim reaper has begun his work upon the Fifteenth Congress pretty early in its history, says the Brooklyn *Standard-Union*. The death of Congressman Robertson of Louisiana is the first in this Congress, but it will not be the last. There have been but few in which the number of deaths has dropped below a half dozen. In the last Congress there were twelve occasions on which the day of the House and Senate was placed at half mast for the death of members of those bodies. The Congress that was most frequently visited by the death angel was the Forty-fourth. It lost no less than thirteen of its members by death, and yet its membership was not as large by thirty-three members as have been the Forty-eighth and Forty-ninth. There have been but two Congresses in the entire fifty whose ranks have not been thinned by the grim reaper.

The Second Congress did not lose a single one of its 90 members, nor any death, nor the Fourth Congress, of its 130 members, the First, which had but 91, lost two—Senator William Grayson and Congressman Theodore Bland, both of Virginia. In the Third Congress there were three deaths—Senator Roger Sherman of Connecticut and Representatives Clark of New Jersey and Gilpin of South Carolina. There have been 270 deaths in Congress since the First Congress was elected. Of this number 90 have been Senators. Among these 270 who have died in Congress have been Hon. George Washington, John McLellan, Illinois, Folks, Kennedy, Henry Clay, William Pitt Fessenden, Garret Davis, Charles Sumner, O. P. Morton, Andrew Johnson, Vice-President Wilson, A. A. Burris, Ben. Hill, Zach. Chandler, Vice-President Hendricks and General Logan.

"Sunset" Cox will continue his literary work during the next Congress, says the Washington correspondent of the Brooklyn *Times*. He is an enthusiast when he gets a pen in his hand, but he always carefully prepares his ground before taking his pen up. He told me that he worked out and practically composed the greater part of his chief book, "Utica, Disunion, Remond" in bed. He awoke early, and as he lay in bed he mapped out his work, going so far even as to frame many of his sentences before he awoke. The work with the pen was practically the setting down of what he had already prepared. He writes in the early morning and at night, and he writes best when he gets a long, double gavel on the chair, and sits in his chair, which is occupied in an aged and very terrible pair of slippers, and he lies a big desk and never writes better than when his wife sits near him reading.

If you think this is not a democratic form of government just take a trip to Washington on Tuesdays and walk out in the White House grounds," said Editor Buckley of the Philadelphia *Grocery World*. "The tolling taxpayer has the pleasure on that day of being separated by only a step of wire—not barbed, but—that fence from the Presidential washroom. The snowy laundry of the Chief Executive of the laws that govern sixty-five millions of people flutters to the breeze on Tues-

days, coyly mingling with certain berried garments, and it gives one a sort of democratic form of government that all the articles have names, etc., one can read cannot give.

The visitor on the benches, the stroller along the shady paths in the beautiful park, is confronted by this sloping everyday day washing, hung by everyday wooden clothespins, like Mrs. McGuire buys seven for a cent at Grogan's corner grocery, from an everyday wire line. By the way, Tuesday, while there, I counted thirteen bay shirts of small proportion. The ten largest, according to the classification of our Grover, Nothing like getting married to teach us this cardinal virtue. I suppose in bachelorhood he wore one a week."

## ENERGY AND THRIFT.

The Leading Business Houses of the National Capital.

The Washington Market Company and Its Extensive Improvements.

Congress chartered the Market Company in 1870, but the first incorporators did not succeed in raising the necessary means to carry on the work. Subsequently, Matthew G. Emery (then Mayor), A. R. Shepherd, William E. Chindler, Hallie Kilburn, N. G. Ordway, E. R. Ticker, Fisher A. Hildreth and their associates organized the corporation, subscriber the first installation of buildings, and in 1871 completed the work of building the new produce market. The market buildings now cover about three acres of ground, and many thousand persons do business on market days in and around these buildings.

The new cold storage plant and cold-storage improvements increases the capacity for these purposes more than three hundred thousand cubic feet. This space situated in the upper stories of these buildings, is divided into six stories, each having seven elevators situated in different parts of the buildings, giving easy access to the upper or cold storage rooms. These rooms have been insulated in a most thorough manner, and are perfectly dry, so that it is easy to keep any kind of products stored there by coming in contact with the wood. Each room has heavy wrought-iron piping so arranged upon the walls that when the refrigerating machinery is in motion cold air is introduced from the pipes until any temperature desired is secured.

Certain rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can keep them up and keep in perfect security whatever they put therein. These rooms are designed for freezing meat, etc., so easily that when frozen it is perfectly dry. These freezing rooms require a temperature of from 14 to 18 degrees Fahrenheit, while the preserving rooms, intended to simply chill meat so that it can be sent to market and still be marketable, are kept at 32 degrees, so that the persons who can